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PAIRINGS

STARTERS

- Fresh sea urchin crostini
- Sardine and clementine tartlet
- Curried lentil soup
- Sweet potato tempura with soy, honey and ginger sauce

FISH

- Ginger-marinated king prawns
- Coconut milk shrimp curry
- Teriyaki salmon
- Lobster and raspberry spring rolls

MEAT

- Honey and mustard rabbit
- Beef tataki
- Oriental couscous
- Honey-glazed pork tenderloin

SIDES

- Mild Thai vegetable curry
- Root vegetables glazed with acacia honey and pepper
- Lobster and fruit tabbouleh
- Cumin carrot purée

CHEESE

- Livarot
- Pecorino
- Flower-coated Tomme
- Feta

DESSERTS

- Brioche French toast with acacia honey
- Roasted apricots with long pepper and vanilla ice cream
- Carrot cake
- Mango tarte Tatin

LOBSTER AND RASPBERRY SPRING ROLLS

RECIPE FOR 4 PEOPLE

INGREDIENTS

- 2 cooked lobster tails (approx. 400 g / 14 oz meat)
- 16 fresh raspberries
- 8 rice paper sheets
- 1 ripe avocado
- 1 small handful of young salad leaves or finely shredded lettuce
- 1 lime
- 2 tbsp mild olive oil
- Fleur de sel, white pepper

PREPARATION

- 1 Remove the shell from the lobster tails and cut the meat into large pieces. Lightly drizzle with lime juice, add the olive oil, season delicately with salt and white pepper, and refrigerate.
- 2 Slice the avocado thinly and cut the raspberries in half.
- 3 Soak one rice paper sheet in lukewarm water until soft and pliable.
- 4 Place a few salad leaves in the center, then add avocado, lobster, and two raspberry halves.
- 5 Fold in the sides and roll tightly. Repeat with the remaining ingredients.
- 6 Cut each roll in half just before serving for a clean presentation.

SERVING SUGGESTION

Serve with a light sauce made from Greek yogurt, a few crushed raspberries, lime zest, and a pinch of salt.